



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1^{ER} CRU GENEVRIÈRES 2011

This name derives from junipers (in French: "génévriers"), bush with thorny leaves and purple berries which grows in the poor and windy field.



VINEYARD

Ideally located, facing South-East, the terroir is divided in two parts, one part "Dessus" in the continuation of les Perrières and one part "Dessous", in the continuation of les Charmes. The soil consists of very stony white marl and gives perfect maturity to the grapes.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 16,48 ha

Altitude : 250-300 m

Average age of vines : 35 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.

100 % crushed grapes

Fining: yes

18 months (with 6 months in stainless steel tank) 100 % oak barrels (with 25% of new oak)

13,5% vol.

TASTING

Tasting note

This wine combines finesse of les Perrières with power of les Charmes. A typical wine with aromas of almond, fern, brioche, mellow and concentrated in the mouth with a long persistence.

Food pairings

Ideal with fishes cooked in sauce, such as the pike served with a white butter and sorrel sauce, the blanquette and the refined cheeses.

Serving temperature : 12-14°C

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